

Making Honey Bee Candy (Fondant) for your Bees:

From: Brushy Mountain Bee Farm (info@brushymountainbeefarm.com)

To make the candy: Bring 7 pounds of sugar, 1 pound of water (2 cups), and 1 ½ pounds (about 1 1/8 cups) high fructose corn syrup (or 2:1 sugar syrup) to a slow boil while stirring until candy consistency is reached about 220 to 230 degrees F. Take the candy off the heat and stir in 1 pound of pollen substitute with a whisk. Pour mixture into mold and allow to cool. A mason jar can be used to seal, cover the hole in the center and removed once the candy sets.